

Aperitifs

Gabriela Manzanilla, Jerez 5.00 Fish Shop Negroni 12.00 Gusbourne Brut, Kent 13.00

Cape Wrath oysters

Natural: mignonette and lemon 4.00 Dressed: fermented green chilli 4.00 Champagne tempura and mayonnaise 4.00

Snacks

Macduff crab crumpet 4.00 Anchovy and onion twist 2.50 East Coast Cured fennel salami 5.50 Sourdough and butter 3.50

Warm salad of Jerusalem artichokes, variegated kale and hazelnut	9.50
Shetland mussels with Scottish cider and leeks	11.25
Smoked haddock rarebit on Balmoral bread with shallot and parsley	12.50
Partan Bree, Macduff crab soup, pickled mussels, toasted oats, cream	14.00
Smoked mackerel with dragoncello sauce and gem lettuce	14.00
Roast Shetland halibut with fermented mushroom fregola	18.50
Fritto misto with lemon and garlic mayonnaise	for 1 16.25
	for 2 32.00
Roast hispi cabbage with chestnuts, crisp shallots and garlic	21.00
Macduff lobster tagliarini with chilli, garlic and chervil	27.50
Shetland cod with white beans and heritage pumpkins	28.50
Roast hake tail-chop with lentils, kale and salsa verde	30.00
Aberdeenshire pork chop with smoked bacon and cabbage	32.00

Seaweed buttered potatoes 5.00 Cauliflower with sunflower and yoghurt 5.00 Garden herbs and salad leaves 5.00 Chips and mayonnaise 5.00

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Macduff lobster split and grilled with garlic butter

70% Island dark chocolate ice cream and Blackthorn sea salt	6.50
Spiced apple and almond friand with vanilla crème	6.50
Yoghurt panna cotta with whisky soaked brambles and biscotti	7.00
Blue murder with Ballater apple paste and oatcakes	9.50



We are committed to serving sustainably sourced fish and shellfish from Scotland and around the British Isles. Scan the QR code for more information. If you have a food allergy or intolerance, please let us know before ordering. Prices are in £GB and include VAT at current rate.

We are proud to support the Ocean Recovery Project and invite you to support their efforts to improve oceans for future generations with a discretionary £1 donation added to your bill. For more information, please ask one of our team.